

Starters

LOBSTER BISQUE 8

JUMBO SHRIMP COCKTAIL 12
House-made Horseradish Cocktail Sauce

LOBSTER TEMPURA SUSHI ROLL 15
Lobster, Avocado, Asparagus, Nori, Sushi Rice, Hoisin Soy Glaze, Sriracha Aioli

SPINACH AND RUBY SALAD 10
Baby Spinach, Sliced Almonds, Blackberries, Pomegranate Poached Pears,
Red Beets, Blue Cheese Crumbles, Champagne Grapefruit Vinaigrette



Entrees

Served with a Choice of Garden or Caesar Salad

BAKED STUFFED SHRIMP 28
Jumbo Shrimp, Lump Crab Stuffing, Truffle Smashed Potato, Sautéed Spinach

SEARED NEW YORK STRIP 32
Roasted Asparagus, Creamed Wild Mushrooms, Whipped Potato Croquets

SEAFOOD FRA DIAVLO 28
Shrimp, Lobster, Mussels, Smoked Chorizo,
Linguini, Red Pepper Tomato Sauce

SURF AND TURF LOVERS PLATE FOR TWO 59
Blue Fin Crab Cakes, Strawberry Chipotle Salsa, Baked Stuffed Shrimp,
Lump Crab Stuffing, Garlic Butter Mussels, Ancho Encrusted Sirloin,
Blackberry Demi Glaze, Broccolini, Goat Cheese Scalloped Potatoes



Desserts

SALTED CARAMEL CREPE CAKE 10
Vanilla Crepes, Layered with Whipped Caramel Buttercream,
Chocolate Ganache, Fresh Berries and Almond Brittle

MISSISSIPPI MUD PIE ICE CREAM 8
Coffee Ice Cream, Chocolate Crumb Crust, Topped with Dark
Chocolate Ganache served with Espresso Crème Anglaise and Whipped Cream
"Royal Ice Cream of Manchester, CT"

LISA M. LUDWIG - Executive Chef

RESERVATIONS HIGHLY RECOMMENDED · 860-542-5531 · RTE 44, NORFOLK, CT.

The consumption of raw and undercooked meats, fish & eggs may increase your risk of food-borne illness.